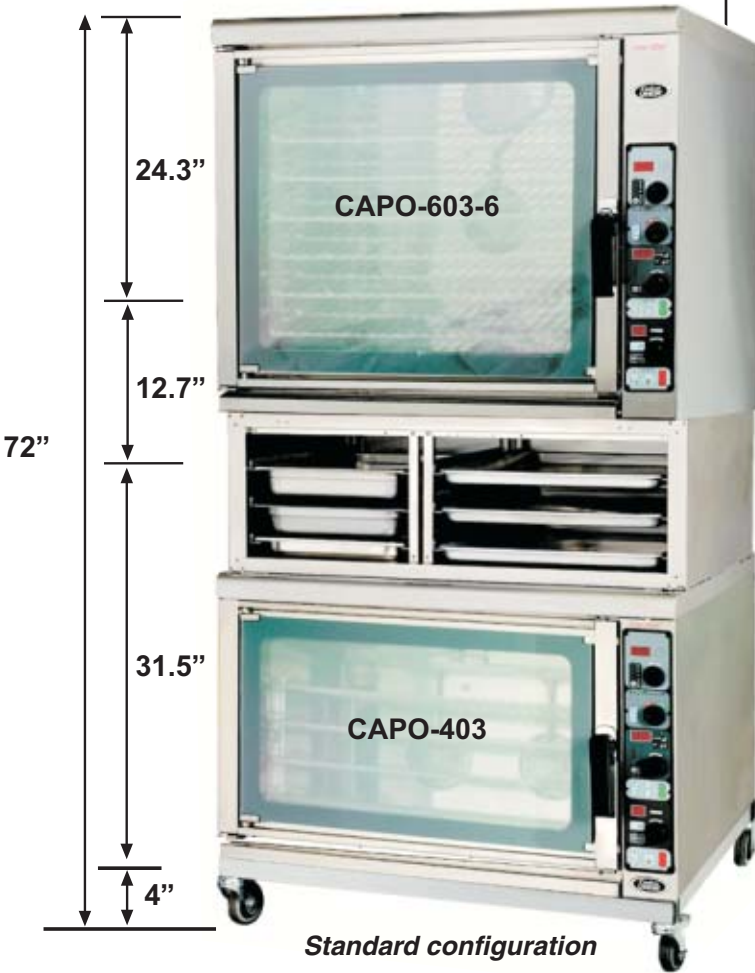




**MODEL CAPO-6403S**  
**Full Size Stacking Kit with**  
**CAPO-403 & CAPO-603 Line Chef™ Combination Ovens**



\*\*\*Standard configuration = CAPO-603 on top.

You may specify CAPO-403 on top when ordering, if preferred.



Optional configuration

**Full Size Stacking Kit Includes:**

- CAPO-403 Oven with 4 shelves
- CAPO 603-6 Oven with 6 shelves  
(stand from standard CAPO-603 oven not included)
- Stacking Separator
- Base dolly with wheels
- Pressure Regulator (1)
- Water Filter (1)
- Water & drain connection (1)
- Hoses

**CAPO-6403S**

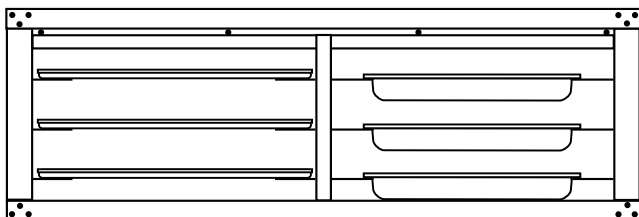
UPC # 654796-51640-7

Width	Height	Depth	Ship Wt.*
37"	72"	34-3/4"	489 lbs.

\* Does not include weight of shipping skids  
Ships in 3 cartons on 2 skids



**NEMA 6-50 Plug**  
(1 plug per oven)



**Stacking Separator for CAPO-403 & CAPO 603 Ovens (Included in CAPO-6403S)**

Will hold up to 6 pans (3 sheet pans & 3 steam table pans) (3 of each pan shown in use in Stacking Separator. **Pans not included.**)



(NOTE: This page contains specs for the individual CAPO-403 oven. The CAPO-6403S Stacking Kit includes ONE of these ovens, minus the 4" feet, plus a CAPO-603 oven & other accessories listed on front page.)

Model # CAPO-403

Product Name: Countertop Combination Oven; 4 Full Size Sheet Pan Capacity



**Line Chef™**

## Full Size Countertop Combination Oven



### Specifications:

Countertop Combination Oven. 4.6 cubic feet cooking chamber has capacity for up to 4 full size steam table pans or 4 full size sheet pans. Steam & convection: roast, bake, cook & hold or any combination. Digital controls for easy operation. Programmable. Probe. Variable steam Venturi drying system. 10 hour timer or continuous on. All stainless double wall insulated construction. **208-240 volts** - Single phase /10,000 watts / 50 amps / NEMA 6-50 Plug /8' cord

**Model CAPO-403 - Countertop combination oven provides steam & convection: roast, bake, cook & hold or any combination**



NEMA 6-50 Plug

Our combination ovens are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ♦ NSF, UL through CSA Standards  
Cadco Model CAPO-403 = UNOX Model XAV403

### Standard Features

- **Steam & convection: roast, bake, cook & hold or any combination**
- **4.6 cubic feet cooking chamber (14-1/2" H x 27-1/2" W x 20" D)**
- **Handles 4 full size steam pans\*\* or 4 full size size sheet pans (pans not included)**  
Pan spacing 3" (\*\* based on 2-1/2" deep steam pans).
- **Four shelves included**
- Compact design maximizes available space
- Digital controls provide easy operation
- Programmable (Memory for 70 programs)
- Variable steam ● Venturi drying system
- Heat settings from 175° - 500° F
- Even heat system ● Two fans ● Probe
- 10 hour timer or continuous on
- Cool-touch, easy-clean safety door
- Insulated double wall construction
- All stainless exterior; easy to clean
- Water feed, drain lines, filter and pressure regulator not included with product
- **Water filter required** - Call Cadco for current filter model
- Full one year on-site warranty covering parts and labor **plus** two-year warranty on heating element; 90 day warranty on light bulbs & gasket
- Complete internet or phone technical support for installation of water, electricity, drainage, controls and general start-up
- After-market support system to insure that units are properly serviced.
- Chef Support – on-line and via phone
- 208/240 volts /10,000watts/50 amps/single phase/ NEMA 6-50 plug/8' cord
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

### OPTIONAL ACCESSORIES:

- XR401:** : Oven Stand for CAPO-403. 7 double tiers (adjustable width) for pans
- WPR-2B:** Water Pressure Regulator 2 BAR
- GR1090AO:** Shelf for CAPO-403

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions	UPC#
		Volts	Watts	Amps				
CAPO-403	Brushed Stainless	208-240	10,000	50	w:37", h:30", l:34-3/4" ~26" without legs	165*	w:40-1/4", h:26", l:37"	654796-51475-8

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098

Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com

**Due to continual product improvement, specifications and design are subject to change without notice.**

9/18/2006 RV05

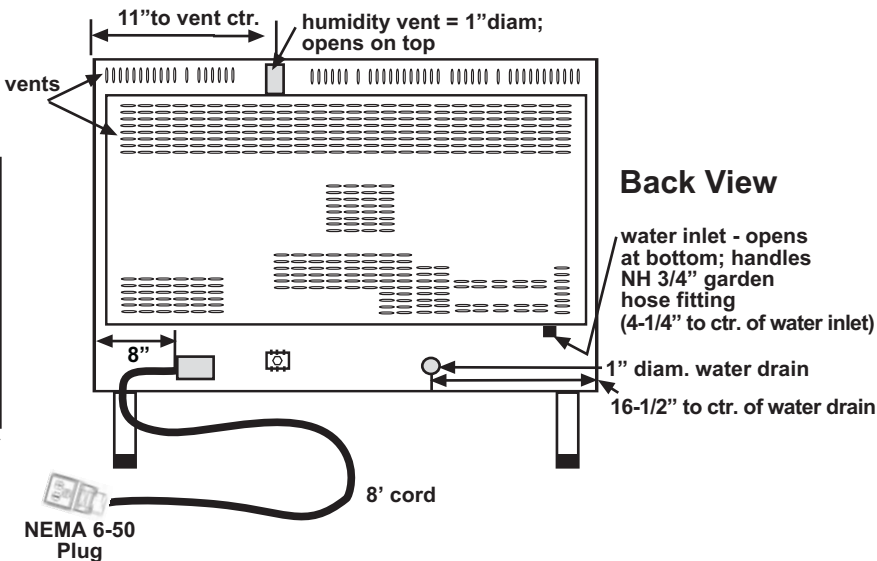
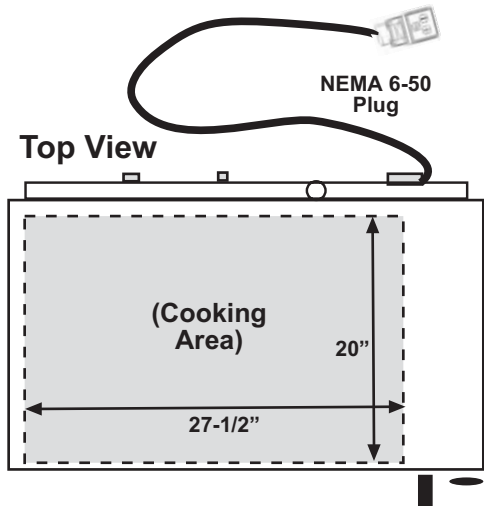
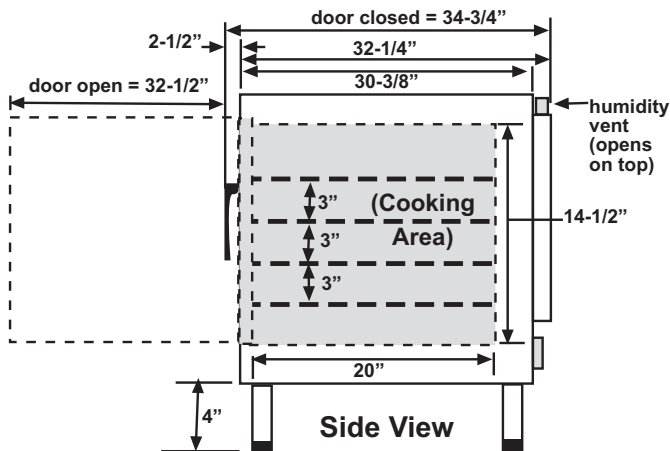
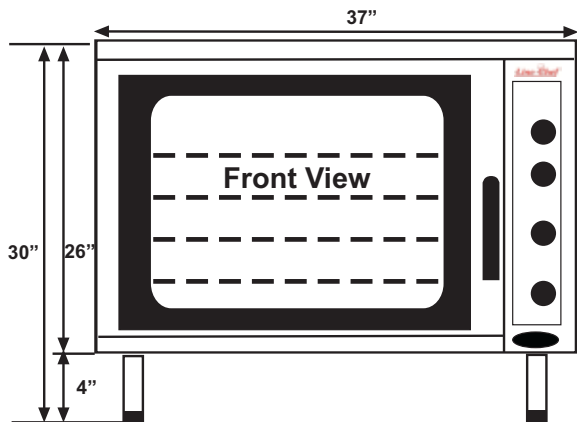
Cadco, Ltd. Countertop Combination Oven - 4 full size sheet pan capacity Model # CAPO-403



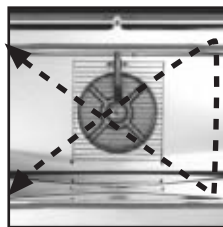
(NOTE: This page contains specs for the individual CAPO-403 oven. The CAPO-6403S Stacking Kit includes ONE of these ovens, minus the 4" feet, plus a CAPO-603 oven & other accessories listed on front page.)

Model # CAPO-403

Product Name: Countertop Combination Oven; 4 Full Size Sheet Pan Capacity



**Steam:** Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter and a cut-off valve. Water must have a hardness between 0.5°-5°F in order to reduce formation of limestone deposits inside the electro-valve and inside the cooking chamber, and a pressure value between 0.5 - 2 bar (7.25 - 29 PSI.)



**Cross corner air flow** -High speed, automatic oscillating reversible fan for even cavity heating.



**Venturi system** - pulls in cool air and pushes out damp air, creating a dry environment.



- CAPO-403 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-403 = UNOX Model XAV403)
- CSA File No. 202281-0-000 (UNOX) / covers Classes 2831-83 (US) and 2831-03 (Canada)
- NSF Listed (UNOX) to ANSI/NSF Standard 4



**Combustible Wall Clearance Required:**

- Sides: 2"
- Rear: 4" from back
- Top: 3"





(NOTE: This page contains specs for the individual CAPO-603-6 oven. The CAPO-6403S Stacking Kit includes ONE of these ovens, minus the stand shown below, plus a CAPO-403 oven & other accessories listed on front page.)

Model # CAPO-603-6

Product Name: Full Size Combination Oven; 6 Full Size Sheet Pan Capacity

**Cadco UNOX Line Chef™ Full Size Combination Oven w/ Stand**



**CAPO-603-6**  
(pans not included)

(stand not included in CAPO-6403S Stacking Kit)

**Specifications:**  
Full Size Combination Oven. 7.0 cubic feet cooking chamber. 6 shelves; capacity for 6 full size sheet pans or steam pans. Steam/ convection: roast, bake, cook & hold or any combination. Digital controls for easy operation. Programmable. Probe. Variable steam Venturi drying system. 10 hour timer or continuous on. All stainless double wall insulated construction. **Stand included. 208-240 volts** - Single phase /10,000 watts / 50 amps / NEMA 6-50 Plug / 8' cord

Models CAPO-603-6 Countertop combination ovens provides steam & convection: roast, bake, cook & hold or any combination



**Standard Features- Both Models**

- **Steam & convection: roast, bake, cook & hold or any combination**
- 7.0 cu. ft. cooking chamber (22" H x 27-1/2" W x 20" D)
- Six shelves included
- Handles 6 full size steam pans\* or 6 full size sheet pans (pans not included)
- Pan spacing: CAPO-603-6 = 3"; CAPO 603-7 = 2-3/4"
- Compact design maximizes available space
- Oven Stand included (*not in CAPO-6403S*). 7 double tiers (adjustable width)
- Digital controls provide easy operation
- Programmable (Memory for 70 programs)
- Variable steam ● Venturi drying system
- Heat settings from 175° - 500° F
- Even heat system ● Two fans ● Probe
- 10 hour timer or continuous on
- Cool-touch, easy-clean safety door
- Insulated double wall construction
- All stainless exterior; easy to clean
- Water feed, drain lines, filter and pressure regulator

- not included with product
- **Water filter required** - Call Cadco for current filter model
- Full one year on-site warranty covering parts and labor **plus** two-year warranty on heating element; 90 day warranty on light bulbs & gasket
- Complete internet or phone technical support for installation of water, electricity, drainage, controls and general start-up
- After-market support system to insure that units are properly serviced.
- Chef Support – on-line and via phone
- 208/240 volts /10,000watts/50 amps/single phase/ NEMA 6-50 plug/ 8' cord
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

**OPTIONAL ACCESSORIES:**

**WPR-2B:** Water Pressure Regulator 2 BAR  
**GR1090AO:** Shelf for CAPO-603-6; **GR1055AO:** Shelf for CAPO-603-7  
**LSR-603-7:** Lateral Side Rack/Shelf Supports for CAPO-603-7 (set) (can use on CAPO-603-6 to hold 7 steam pans)

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions**	UPC#
		Volts	Watts	Amps				
CAPO-603-6	Brushed Stainless	208-240	10,000	50	w:37", h:60", l:34 3/4"	262*	w:40 1/4", h:33 1/2", l:37"***	654796-51675-9

\*does not include weight of shipping skid \*\*& Stand ctn: w: 38 1/4" x h:105/8" x l: 24 1/4"

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098  
Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com

Due to continual product improvement, specifications and design are subject to change without notice. 8/28/2006 RV04

Cadco, Ltd. Full Size Combination Oven - up to 6 full size sheet pan capacity

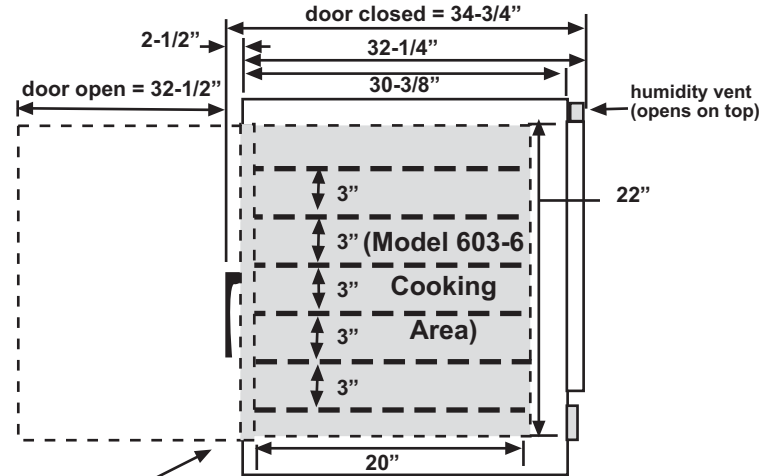
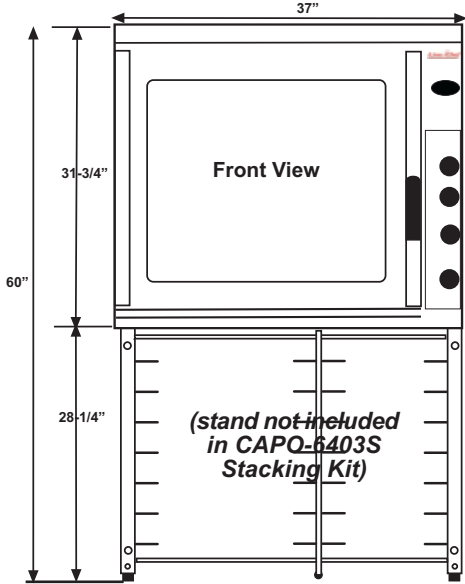
Model # CAPO-603



(NOTE: This page contains specs for the individual CAPO-603-6 oven. The CAPO-6403S Stacking Kit includes ONE of these ovens, minus the stand shown below, plus a CAPO-403 oven & other accessories listed on front page.)

Model # CAPO-603-6

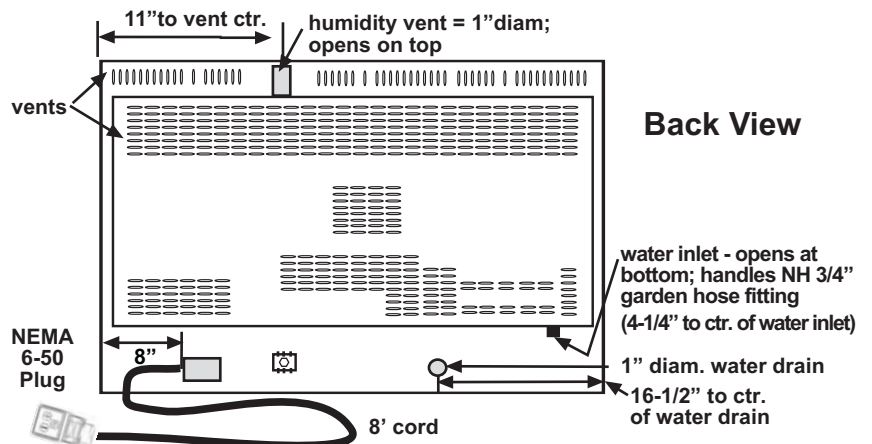
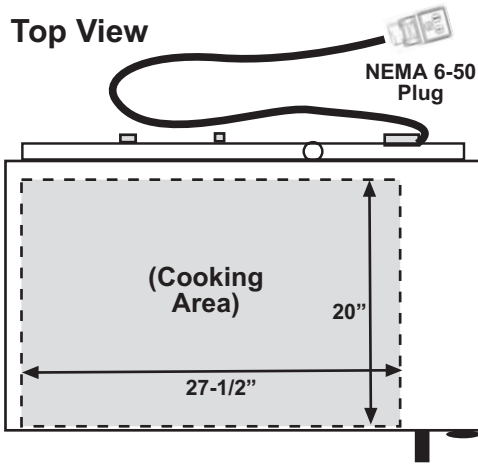
Product Name: Full Size Combination Oven; 6 Full Size Sheet Pan Capacity



CAPO-603-6 comes with 6 shelves; will handle 6 full size sheet pans)

Side View

Top View

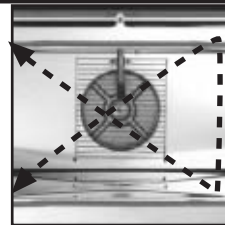


Back View



**Steam:** Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter

and a cut-off valve. Water must have a hardness between 0.5°-5°F in order to reduce formation of limestone deposits inside the electro-valve and inside the cooking chamber, and a pressure value between 0.5 - 2 bar (7.25 - 29 PSI.)



**Cross corner air flow** - High speed, automatic oscillating reversible fan for even cavity heating.



**Venturi system** - pulls in cool air and pushes out damp air, creating a dry environment.



- CAPO-603 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-603 = UNOX Model XAV603)



- CSA File No. 202281-0-000 (UNOX) / covers Classes 2831-83 (US) and 2831-03 (Canada)
- NSF Listed (UNOX) to ANSI/NSF Standard 4

**Combustible Wall Clearance Required:**

- Sides: 2"
- Rear: 4" from back
- Top: 3"